

CULINARY ARTS

Curriculum Guide for Academic Year 2021-2022

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Students planning to **transfer** to a four-year college or university should refer to the ASSIST web site at www.assist.org and **consult a counselor** before beginning a program of study. Please call 562-938-4561 for the LAC, or (562) 938-3920 for PCC to schedule a meeting with a counselor. Students may also wish to visit the Transfer Center on either campus.

Program Requirements

1. Students must provide proof of valid/current ServSafe® Food Protection Manager Certification before entering or continuing the Culinary Arts Program. If certificate is expired, or expires during program, students must re-certify/re-enroll in CULAR 20 (which results in an FPM Certificate for every student who successfully passes the course).
2. Students must provide annual proof of TB (Tuberculosis) clearance before entering or continuing the Culinary Arts program.
3. A school-specific chef's uniform, discipline-specific tools and equipment, and some cooking ingredients are program requirements.

Program of study leading to: Associate in Science (A.S.) Degree

<u>REQUIRED COURSES (listed below in recommended sequence)</u>	UNITS	In Progress	Completed Grade
CULAR 10 Intro to Hospitality	3		
CULAR 20 App. Food Serv. Sanit in Hotel/Restr Mgmt.	2		
CULAR 30 Cost Control in Hospitality	3		
CULAR 90 Intro to Culinary Skills & Principles	4		
CULAR 211 Intermediate Culinary Skills & Principles	3		
CULAR 215 Buffets & Catering	2		
†C CULAR 222A Advanced Restaurant Operations	4		
†C CULAR 222B Advanced Restaurant Practicum	4		
CULAR 225 Product and Menu Development	2		
† BAKE 230 Baking & Pastry Skills for Culinary Students	3		
Subtotal Units	30		
 <u>IN ADDITION, complete FIVE - SIX (5-6) units from the following:</u>			
† CULAR 216 World Cuisines: American Regional	3		
† CULAR 217 Vegetarian and Special Cuisines	2		
† CULAR 218 World Cuisine: Asian	2		
† CULAR 219 World Cuisine: Mediterranean	3		
Subtotal Units	5-6		
TOTAL UNITS	35-36		

Associate Degree requirements continue on the following page:

Associate Degree requirements continued from the previous page:

For graduation with an **Associate in Science (A.S.) Degree with a major in Culinary Arts:**

1. **Minimum Total Units:** §Any course that appears on a curriculum guide and the General Education Pattern (Plan A) may fulfill both major and general education requirements (Approved by College Curriculum Committee Spring 2012). For this degree, complete a minimum of 60 units in courses numbered 1-599. Please note that additional elective units may be required to meet this minimum based upon courses selected to fulfill General Education for the Associate Degree.

Culinary Arts Major: 35-36 units
General Education/A.S. § 19 units

2. **Scholarship:** Maintain an **overall grade point average (GPA) of 2.0** ("C" average) based on all accredited college work applied to the degree, no matter where completed. For this **field of concentration, complete each course above with a grade of "C" or better**, or "P" if course is graded on a P/NP basis.
3. **Residence for the Degree:** Complete at least 12 semester units of the required 60 semester units in residence at Long Beach City College in order for the college to grant an Associate of Arts and/or an Associate of Science Degree.
4. **Residence for the Field of Concentration:** Complete fifty percent (50%) or more of the unit requirements for this field of concentration in residence; this means at **least 17.5-18 units** of the required 35-36 must be **completed at Long Beach City College**. Credit earned by exam, where applicable, may be included
5. **General Education and Proficiency Requirements:** Complete the required A.A./A.S. General Education and Proficiency requirements*, otherwise known as "Plan A". For Plan A requirements, refer to the general catalog or view it online at <http://osca.lbcc.edu>.
6. Complete and submit the degree application form to the Admissions and Records office during your final semester of course work. These forms are available in the Admissions and Records office, or online at <http://admissions.lbcc.edu/> . Refer to the Schedule of Classes (<http://schedule.lbcc.edu>) and click the "Important Dates" link to view the actual deadline for each semester.

*The requirements for general education/proficiency and the field of concentration (major) need to be from the same catalog year. This catalog year may be any year between the year of initial enrollment to the present, provided continuous enrollment is maintained throughout. See the catalog for definition of "continuous enrollment".

**Program of study leading to:
Certificates of Achievement**

<u>REQUIRED COURSES</u>		UNITS	In Progress	Completed Grade
CULAR 10	Intro to Hospitality	3		
CULAR 20	App.Food Serv Sanit in Hotel/Rstr. Mgmt	2		
CULAR 90	Intro to Culinary Skills & Principles	4		
CULAR 211	Intermed. Culinary Skills & Principles	3		
CULAR 215	Buffets & Catering	2		
CULAR 222A	Advanced Restaurant Operations	4		
CULAR 222B	Advanced Restaurant Practicum	4		
BAKE 230	Baking & Pastry Skills for Cul Students	3		
TOTAL UNITS		25		

For graduation with an **Culinary Arts Certificate of Achievement:**

1. Complete each of the **REQUIRED COURSES** listed above with a **minimum grade of "C"**, or better, or "P" if course is graded on a P/NP basis.
2. Complete fifty percent (50%) or more of the unit requirements for this field of concentration in residence; this means: For the Certificate, complete at **least 12.5 units** of the required 25 at **Long Beach City College**. Credit earned by exam, where applicable, may be included.

Complete and submit the certificate application form to the Admissions and Records office during your final semester of course work. These forms are available in the Admissions and Records office, or online at <http://admissions.lbcc.edu/> . Refer to the Schedule of Classes (<http://schedule.lbcc.edu>) and click the "Important Dates" link to view the actual deadline for each semester.

Note: For both the **Associate in Sciences** and the **Certificate of Achievement**, the following courses are recommended, **BUT ARE NOT REQUIRED** to earn either.

RECOMMENDED but not required courses:

LEARN 11/11H OR	Learning and Academic Strategies	OR		
COUNS 49	College Studies Techniques		3	
MATH 825	Culinary Math		2	
COSA 1	Computer Information Competency		1	
			1	

Suggested Sequence of Classes

This is not an educational plan, as course offerings, student schedules, and circumstances vary. Students must meet all the prerequisites in order to be eligible for the sequence of courses.

Completing the Culinary Arts Associate in Science (A.S.) Degree / Certificate of Achievement:

<u>Required Program Pre-Requisites</u>	<u>Units</u>
CULAR 20: Food Svc Sanitation	2

<u>Recommended Program Prep</u>	<u>Units</u>
MATH 825: Culinary Math	1
LEARN 11: Intro to Study Skills	1

<u>First Semester</u>		<u>Units</u>
† CULAR 90 Intro to Culinary Skills		4
CULAR 225: Prod/Menu Dev.		2
Semester Total	7 + G.E.	

<u>Second Semester</u>		<u>Units</u>
† CULAR 211: Intermed. Culinary Skills		3
† CULAR 216: World Cuisine: Am Reg		3
Semester Total	6 +G.E.	

<u>Third Semester</u>		<u>Units</u>
† CULAR 217: Veg & Specialty		2
† CULAR 218: World Cuisine: Asian		3
† CULAR 219: World Cuisine: Med		3
Semester Total	8 + G.E.	

<u>Fourth Semester</u>		<u>Units</u>
†Ⓞ CULAR 222A: Adv. Restaurant Ops		4
†Ⓞ CULAR 222B: Adv. Rest. Practicum		4
Semester Total	11 + G.E.	

Career Opportunities

Students learn skills for positions in food preparation for institutional, restaurant airline catering, convention center, cruise line, supermarket, and hotel restaurant-type food operations. Students will enhance their skills in a variety of cooking techniques.

Program Mission and Outcomes

The Mission of the Culinary Arts Program is to provide to our community industry-standard, occupational, entry-level skills in the Culinary Arts, and to improve the understanding of culinary fundamentals with hands-on training using traditional and state-of-the-art techniques and equipment, with an emphasis on industry-standard safety and sanitation practices.

Outcomes:

- Demonstrate the ability to attain the Institutional Student Learning Outcomes (ISLOs).
- Organize and develop Front-of-the-House (FOH) procedures and explain Cost Control measures for foodservice operations.
- Apply and demonstrate the cooking ability of various techniques in a commercial kitchen environment with the enhancement of basic baking and pastry skill.

Legend

† This course has a prerequisite. Prerequisite courses must be complete with at least a “C” or “P” grade. Refer to the General Catalog (<http://www.lbcc.edu/cat/index.html>), the Schedule of Classes (<http://schedule.lbcc.edu/>), or the online Credit Course Outline (<http://wdb-asir.lbcc.edu/coursecurriculum/courseetails/>) for specific prerequisite information.

Ⓒ This course has a co-requisite.